MICROBIOLOGICAL QUALITY OF FILLETED FISH WITH SPECIAL REFERENCE TO LISTERIA MONOCYTOGENES

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Abstract:

Imported (Saba) and local (Tilapia nilotica and Nile perch) filleted fish (60 samples) were analyzed for aerobic colony count (ACC), total coliform count and for presence of Listeria monocytogenes to detect their quality. Imported filleted fish samples were lower in aerobic colony count, coliform count and also in listeria monocytogenes incidence. Aerobic colony count (ACC) was 3.3±7.7x10⁶ cfu/g in imported (Saba) filleted fish, 1.8±4.0x10⁶ and 1.8±5.0x10⁶ cfu/g in local filleted Tilapia nilotica and Nile perch, respectively. Coliforms counts were 1.3±2.8x10⁵, 4.3±8.4x10⁵ and 5.1±3.2x10⁵ cfu/g in imported (Saba) filleted, local filleted Tilapia nilotica and Nile perch, respectively. The overall incidence of Listeria monocytogenes was 6.7% in imported filleted fish samples, 23.3% in local filleted fish samples (26.7% in filleted Tilapia nilotica samples and 20% in Nile perch samples), which was identified by conventional PCR reaction.

Keywords:

Quality, filleted fish, Listeria monocytogenes.

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